

EMPLOYEES MUST WASH HANDS



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- 1. After touching bare human body parts other than clean hands and clean exposed arms.**
- 2. After using the toilet**
- 3. After coughing, sneezing, using a handkerchief or tissue, using tobacco and eating or drinking**
- 4. After handling soiled equipment or utensils**
- 5. During food preparation, as often as necessary**
- 6. When switching between working with raw and ready-to-eat food**
- 7. Before donning gloves for working with food**

All Employees must wash their hands before leaving the restroom.

All Employees must wash their hand upon entering a food preparation area.

Food Employees must wash their hands and exposed portion of their arms in a handwashing sink and may not use a food preparation or warewashing sink.